Pork & Vegetable Lettuce Cups

Deliciously refreshing on a hot night



25 mins

8 ingredients

\$2.70 / person

Gear



Frying Pan

Ingredients

Serves = 4

1 tbsn extra virgin olive oil

3 spring onion

1 tsp minced garlic

500g lean pork mince

1 carrot

1 zucchini

1 red capsicum

8 large leaves iceberg lettuce

It's this easy

- Prepare the vegetables ready to use - finely chop the spring onion and capsicum, grate the carrot and zucchini, and lay out the lettuce leaves on plates ready to serve
- Heat olive oil in a large fying pan over a medium-high heat
- Add the spring onion, minced garlic and capsicum and cook for 3 minutes
- Add the pork mince and cook for 5-6 minutes or until the pork is cooked through, using a wooden spoon to break up the mince
- Add the grated carrot and zucchini and cook for another 3 minutes or until all warmed through
- Take the mince and vegetable mixture off the heat and spoon an even amount into each lettuce cup

Tweaks

 Add fresh coriander and sauce of choice (e.g. hoisin or sweet chilli) to serve

Notes

Nutrition information (per serve):

- Energy (994kJ)
- Protein (26.2g)
- Total fat (11.2g)
- Saturated fat (2.3g)
- Carbohydrate (7.8g); Starch (0.4g),
 Sugars (7.4g), Added sugars (0g),
 Free sugars (0g)
- Dietary fibre (3.5g)
- Sodium (80mg)
- Calcium (44mg)
- Iron (2.3mg)

Allergies

Contains: FODMAPs.

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